

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/4/2015 **Business ID:** 119214FE
Business: LUTFIS FRIED FISH

7704 STATE AVE
KANSAS CITY, KS 66112

Inspection: 77001399
Store ID:
Phone: 9138085490
Inspector: KDA77
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/04/15	11:45 AM	12:50 PM	1:05	0:02	1:07	0	
Total:			1:05	0:02	1:07	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Size Range 1. Under 5,000 sq feet
Insp. Notification Print Lic. Insp. No
Priority(P) Violations 5 Priority foundation(Pf) Violations 2
Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1700
Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y	N	O	A	C	R
..
Y	N	O	A	C	R
..
..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	..	p	p	..
<i>Fail Notes</i>	<div style="display: flex; justify-content: space-between;"> <div style="width: 15%;">2-301.14(G)</div> <div> <i>P - Wash Hands (Raw to RTE) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and when switching between working with raw FOOD and working with READY-TO-EAT FOOD</i> <i>[PIC handled raw fish, placed fish into fryer, and then handled RTE bread without a glove change or a handwash in between tasks. COS education, handwash]</i> </div> </div>						
	7. No bare hand contact with RTE foods or approved alternate method properly followed.
	8. Adequate handwashing facilities supplied and accessible.	p
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.
	10. Food received at proper temperature.
	11. Food in good condition, safe and unadulterated.
	12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.
	14. Food-contact surfaces: cleaned and sanitized.	..	p	p
<i>Fail Notes</i>	<div style="display: flex; justify-content: space-between;"> <div style="width: 15%;">4-601.11(A)</div> <div> <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[Establishment is reusing plastic container that previously held commercially prepped salads but is not removing the old sticker residue from surfaces. Plastic container in use holding RTE cut peppers with sticker residue on surface. In walk in cooler, container holding cooked spaghetti with old sticker residue on surface of container and lid. NOT COS]</i> </div> </div> <div style="display: flex; justify-content: space-between; margin-top: 10px;"> <div style="width: 15%;">4-702.11</div> <div> <i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.</i> <i>[PIC washing dishes (plates and bowls for consumers) with soap and rinsing them before placing them to air dry on racks above 3 vat sink. No sanitizing of dishes consumers eat food on. PIC was unaware of the dishwashing procedure. Handbook given upon last inspection. COS made sanitizing solution with bleach water.]</i> </div> </div>						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.
	17. Proper reheating procedures for hot holding.
	18. Proper cooling time and temperatures.	..	p	p	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.14(A)(2) <i>P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours] [Made on Site Marinara sauce at 48F in sealed up plastic bucket in walk in cooler. PIC stated it was made the previous night. Employee added ice to marinara when inspector was noticed waiting to conduct inspection. Marinara did not make 41F after being in walk in cooler overnight. COS discarded.]</i>
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| 19. Proper hot holding temperatures. | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures. | .. | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition. | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | .. | .. | .. |

Consumer Advisory	Y	N	O	A	C	R
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| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | .. | .. | .. |
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Highly Susceptible Populations	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | .. | .. | .. |
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Chemical	Y	N	O	A	C	R
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| 25. Food additives: approved and properly used. | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |

Fail Notes	7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Sanitizer bucket stored on lower shelf under prep table top next to box of spices and bag of sugar. Corrected on-Site, COS moved.]</i>
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Conformance with Approved Procedures	Y	N	O	A	C	R
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| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | .. | .. | .. |
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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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| 28. Pasteurized eggs used where required. | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source. | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | .. | .. | .. |

Food Temperature Control	Y	N	O	A	C	R
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| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | p | .. | .. | .. | p |
|--|----|---|----|----|----|---|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control		Y	N	O	A	C	R
<i>Fail Notes</i>	<p>3-501.15(A) <i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i></p> <p><i>[Establishment is placing foods in walk in cooler in deep plastic containers sealed tight with a lid. Cooked spaghetti at 94F, and 74F, cooked rice at 91F. Foods are not placed into shallow pans and left uncovered for cooling. PIC stated they were made maybe 30 minutes ago. Date marking stickers stated product was made the previous day, but PIC stated it was made 30 minutes ago today. Everything in cooler except for marinara sauce was made 6/4.]</i></p>						
	32. Plant food properly cooked for hot holding.
	33. Approved thawing methods used.	p
	34. Thermometers provided and accurate.
Food Identification		Y	N	O	A	C	R
	35. Food properly labeled; original container.
Prevention of Food Contamination		Y	N	O	A	C	R
	36. Insects, rodents and animals not present.
	37. Contamination prevented during food preparation, storage and display.
	38. Personal cleanliness.
	39. Wiping cloths: properly used and stored.
	40. Washing fruits and vegetables.
Proper Use of Utensils		Y	N	O	A	C	R
	41. In-use utensils: properly stored.	p
	42. Utensils, equipment and linens: properly stored, dried and handled.
	43. Single-use and single-service articles: properly used.
	44. Gloves used properly.	..	p	p	..
<i>Fail Notes</i>	<p>3-304.15(A) <i>P - If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.</i></p> <p><i>[PIC handled raw fish with gloved hands and then handled RTE bread without a glove change or a handwash in between tasks. COS education, handwash.]</i></p>						
Utensils, Equipment and Vending		Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	p
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items
	46. Warewashing facilities: installed, maintained, and used; test strips.
	47. Non-food contact surfaces clean.
Physical Facilities		Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | p |

Fail Notes 6-101.11(A) Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [Floors of kitchen and eating area are not smooth and easily cleanable. PIC stated owner likes the "rustic" look.]

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| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |
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Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | .. | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Date marking stickers in walk in cooler stated foods were made from 5/25 to 6/4. PIC stated everything but marinara was made 6/4 approximately 30min to an hour prior to inspection.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/4/2015 **Business ID:** 119214FE
Business: LUTFIS FRIED FISH

7704 STATE AVE
KANSAS CITY, KS 66112

Inspection: 77001399
Store ID:
Phone: 9138085490
Inspector: KDA77
Reason: 02 Follow-up

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Total:			1:05	0:02	1:07	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 77001399

Inspection Report Date 06/04/15

Establishment Name LUTFIS FRIED FISH

Physical Address 7704 STATE AVE City KANSAS CITY

Zip 66112

Additional Notes
and Instructions

Follow up to be conduted as directed by Manhattan office.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/4/2015 **Business ID:** 119214FE
Business: LUTFIS FRIED FISH

7704 STATE AVE
KANSAS CITY, KS 66112

Inspection: 77001399
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Phone: 9138085490
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Total:			1:05	0:02	1:07	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Marinara Qty 1 Units bucket Value \$ 10.00

Description cooling violation

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A